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USDA EGG PRODUCTS INSPECTION

A Safeguard for Quantity Buyers



U.S. DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

USDA EGG PRODUCTS INSPECTION



Egg products are a convenience item for large-quantity food buyers and commercial manufacturers of food products. Whole eggs, whites, yolks, and various blends may be obtained in liquid, frozen, and dried form.

Under the Egg Products Inspection Act these products are required to be inspected by the U.S. Department of Agriculture's Consumer and Marketing Service. Voluntary inspection, on a fee-for-service basis, is also available for certain products and services not covered by the mandatory program.

Officially inspected and passed products carry the USDA inspection mark on the package.

The inspection program has strict requirements for plant sanitation and facilities.

Thorough and continuous inspection of all processing operations is conducted from the selection of the shell eggs for breaking to the final products.

After pasteurization, cooling, and packaging, the product is given a final check to further assure the wholesomeness of USDA-inspected egg products.

THE INSPECTION MARK ASSURES YOU



The products were processed under continuous supervision of a USDA-licensed inspector.

ST 2931-14



The products were processed in a sanitary manner in an approved plant with proper facilities.

ST 2931-16



The products were pasteurized in accordance with USDA's requirements.

ST 2932-13

GUIDES FOR PURCHASING

- Specify that egg products bear the USDA inspection mark.

Use the following approximate equivalents as a guide for amounts to purchase:

PRODUCT	SHELL EGG (LARGE SIZE) EQUIVALENT
	<u>Number Per Pound</u>
<u>Frozen:</u>	
Whole	9 whole eggs
Yolks	26 yolks
Whites	14 whites
<u>Dried</u>	
Whole	32 whole eggs
Yolks	54 yolks
Whites	100 whites

- In addition to the egg products available for large-quantity food buyers and commercial manufacturers, numerous items containing egg products (such as cake mixes, pudding mixes, and custards) are available for both quantity and retail purchasers.
- FOR INFORMATION on USDA's acceptance service, which is designed to assist large-quantity buyers, and for a reference list of plants processing egg products under USDA supervision, write to Poultry Division, Consumer and Marketing Service, USDA, Washington, D.C. 20250.

GUIDES FOR STORING, THAWING, AND RECONSTITUTING

Careful handling is essential to prevent contamination of egg products. Thawed frozen eggs and reconstituted dried eggs are highly perishable. Follow the guides below:

FROZEN EGGS

- Store in freezer at 0 degrees Fahrenheit or below.
- Thaw only the amount needed at one time.
- Thaw in refrigerator—or to speed thawing, place container in cold water without submerging it.
- Use thawed eggs immediately—or refrigerate promptly in an airtight container and use within 24 hours.

DRIED EGGS

- Store unopened packages in cool, dry place where temperature is not more than 50 degrees F.—preferably in refrigerator.
- After opening, refrigerate any unused portion in container with close-fitting lid.
- Reconstitute only the amount needed at one time.
- Reconstitute by blending with water—or combine with other dry ingredients in recipe and add amount of water needed to reconstitute.
- Use reconstituted eggs immediately, or refrigerate promptly in an airtight container and use within 1 hour.

GUIDES FOR AMOUNT TO USE

The following approximate equivalents may be used as a guide for amounts of frozen and dried egg products to use in recipes:

FROZEN EGGS

Amount of Product to Use		Shell Egg Equivalent (Large size)
Weights	Measures (Approx.)	
Whole:		No.
1 lb.	2 cups less 2 Tbsp. . .	9
1 lb. 1 $\frac{3}{4}$ oz. . .	2 cups	10
Yolks:		
1 lb.	2 cups less 2 Tbsp. . .	26
6 $\frac{1}{4}$ oz.	$\frac{3}{4}$ cup	10
Whites:		
1 lb.	2 cups less 2 Tbsp. . .	14
11 $\frac{1}{2}$ oz.	1 $\frac{1}{4}$ cups, 2 Tbsp. . . .	10

DRIED EGGS

Amount of Product to Use		Amount of Water to Add	Shell Egg Equivalent (Large size)
Weights	Measures (Approx.)	Measures	
Whole: ¹			No.
1 lb. . .	1 qt. 1 $\frac{1}{3}$ cups .	1 qt. 1 $\frac{1}{3}$ cups	32
5 oz. . .	1 $\frac{2}{3}$ cups	1 $\frac{2}{3}$ cups . . .	10
Yolks:			
1 lb. . .	1 qt. 2 $\frac{3}{4}$ cups .	2 $\frac{1}{4}$ cups	54
3 oz. . .	1 $\frac{1}{4}$ cups	6 $\frac{2}{3}$ Tbsp. . . .	10
Whites:			
1 lb. . .	1 qt. $\frac{1}{4}$ cup . . .	3 qt. $\frac{1}{2}$ cup . .	100
1 $\frac{1}{2}$ oz. .	6 $\frac{2}{3}$ Tbsp.	1 $\frac{1}{4}$ cups	10

¹ Quantities are for dried whole eggs. For blends and specialty egg products, use equivalents on package label.

